

ACRE

BAJA MEETS BROOKLYN

Michelin Star Chef Alan Delgado & Executive Chef Arturo Rivero
December 9th & 10th

BOTANITAS

Chef Alan Delgado

CALLO DE HACHA

Mango Aguachile, Salsa de Habanero, Hoja Santa
Chef Alan Delgado

CLAY-BAKED CATCH OF THE DAY

Salsa Macha Verde, Grilled Baby Corn, Chícharo Salad
Chef Alan Delgado

or

PASTOR SUCKLING

Confit Suckling Pig, Pastor Adobo, Roasted Pineapple, Spicy Sauce,
Onion, Coriander
Chef Arturo Rivero

BUNUELO DE VIENTO

Cinnamon Fritter, Smoked Guava Syrup, Ramonetti Cheese Cream,
Black Mole Ice Cream, Figs
Chef Arturo Rivero

\$1950 mxn \$98 usd

For reservations please email: restaurant@acresort.com or phone +52 624 172 1021